

Pietro Kuhic

pietro.kuhic@yahoo.com | 722-907-4210 x0130 | Redding, Gambia | https://linkedin.com/in/Pietro_Kuhic

PROFILE

Experienced Chef with 13+ years focusing on Hotels. Known for operational excellence.

SKILLS

Cuisine Styles

Italian • French

Kitchen Skills

Cost Control • Menu Design • Plating • Butchery

Operations

HACCP • Supplier Negotiation • Inventory Management

Soft Skills

Team Leadership • Time Management

EMPLOYMENT HISTORY

Executive Chef — McKenzie, Gleason and Rolfson (2022-09-30 - Present)

- Catered private events for up to 298 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

Executive Chef — McClure and Sons (2025-12-23 - 2026-01-15)

- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 27% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.

Line Cook — Zieme Group (2018-12-31 - 2019-02-02)

- Designed seasonal menu increasing revenue by 20% through optimized dish pricing.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.

CERTIFICATIONS

- Certified Sommelier (optional)

PROJECTS

celer - Self-enabling leading edge encoding <https://first-wriggler.net>

curtus audio terebro - Proactive optimizing alliance <https://voluminous-bracelet.net/>